



# SEVY'S GRILL EASTER BRUNCH MENU



## FIRST COURSE

CHOICE OF:

### **Goat Cheese Crostini**

*Marinated roma tomatoes with fresh basil and roasted garlic.*

### **Grilled Portabella Mushrooms**

*Marinated in fresh herbs and roasted garlic, then grilled to order and served with baby greens.*

### **Crispy Calamari Rings**

*Coated in a beer batter then crispy fried, served with spicy tartar sauce and tangy cocktail sauce.*

### **Fresh Field Greens Salad**

*Mixed greens with roma tomatoes, crisp jicama, sliced cucumbers and a minted basil vinaigrette.*

### **Maine Lobster Bisque**

*Flavorful rich bisque topped with fresh tarragon.*

### **Caesar Salad**

*Crisp romaine lettuce, herbed croutons and parmesan reggiano.*

### **Melon & Prosciutto Plate**

*Fresh cantaloupe and honeydew with shaved prosciutto, parmesan crackers and basil oil.*

## SECOND COURSE

CHOICE OF:

### **Texas French Toast**

*Two pieces of Texas toast griddled to a golden brown with warm maple syrup and powdered sugar.*

### **Migas!Migas!**

*Eggs scrambled with chorizo sausage, tomatoes, cilantro, crispy tortillas and green chile sauce.*

### **Eggs Benedict**

*Traditional toasted English muffin topped with Canadian bacon, poached eggs and a delicate hollandaise sauce.*

### **Hickory Grilled Chicken Salad**

*Warm chicken breast, mixed greens with apple, red onions, buttermilk bleu cheese crumbles, toasted pecans and cider honey vinaigrette.*

### **The Sevy Burger**

*Grilled to your order and served with smoked bacon and sharp cheddar on a Kaiser roll.*

### **Almond Crusted Trout**

*Pan seared and served with skillet potatoes, fresh asparagus and lemon chive butter.*

### **Grilled Rosemary Chicken**

*Creamy polenta, fresh vegetable medley and wild mushroom au jus.*

### **Smoked Beef Tenderloin Filet**

*Grilled mushrooms, fresh vegetables and new potatoes with sauce béarnaise.*

### **Grilled Atlantic Salmon Fillet**

*Corn-whipped potatoes, lemon chive butter sauce and crispy onions.*

### **Shrimp Scampi Linguini**

*Plump gulf shrimp sautéed with white wine, fresh garlic, butter, asparagus tips and roma tomatoes.*

## THIRD COURSE

### **A Platter of Desserts for the Table!**

*Mini Three Citrus Pie, Texas Pecan Tartlets, Dark Chocolate Mousse Cup, Fresh Berries and Mint.*

